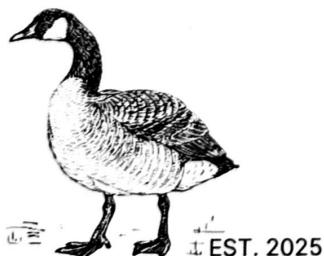


SHARE & SAVOUR

Kettle Chips N' Dip <small>V/GF</small>	\$9
Crispy seasoned kettle chips served with creamy French onion dip.	
Truffle Parm Fries <small>V/DFO</small>	\$13
Golden fries tossed with truffle salt, shaved Parmesan, and fresh parsley, served with garlic aioli.	
Beer Battered Onion Rings <small>DF</small>	\$11
Thick-cut onions dipped in a light beer batter and fried to crispy perfection.	
Mozza Sticks <small>V</small>	\$21
Crispy breaded mozzarella sticks served with a rich smoked tomato dipping sauce.	
Dusted Chicken Wings <small>DF</small>	
Lightly seasoned crispy wings served with your choice of sauce.	
8PC. \$18 / 16PC. \$33 / 32PC. \$60	
Broiled Cajun Shrimp <small>GF/DF</small>	\$18
Tender shrimp broiled with Cajun spices, shallots and garlic, finished with charred lemon and parsley.	
Queso Fundido <small>GFO</small>	\$20
Chorizo sausage and melted cheese topped an avocado pico de gallo and served with flour tortilla chips.	
Roasted Tomatoes & Whipped Feta <small>V/GFO</small>	\$13
Sweet roasted tomatoes over whipped feta, drizzled with thyme oil and honey balsamic, served with grilled sourdough.	



SOUPS & SALADS

Top Your Salad: Chicken	\$8
Seared Salmon	\$10
Chef's Daily Soup	\$8
A fresh-made creation inspired by the season and the Chef's imagination.	
Seafood Chowder <small>GF</small>	\$18
A creamy seafood broth loaded with shrimp, scallops, haddock, salmon and crab	
Caesar Salad <small>GFO/DFO</small>	\$16
Crisp chopped romaine tossed with bacon, Parmesan, sourdough croutons, and Caesar dressing, finished with charred lemon.	
Greek Salad <small>V/DFO</small>	\$16
Mixed greens with tomatoes, red onion, peppers, olives, and feta, dressed in lemon oregano vinaigrette.	

Beet & Warm Goat Cheese <small>V/DFO</small>	\$18
Roasted red beets with orange segments, toasted hazelnuts, and warm breaded goat cheese, drizzled with hazelnut vinaigrette.	

NACHOS

Veggie Nachos <small>V/GF</small>	\$19
Corn chips with melted mozzarella and cheddar, tomatoes, peppers, onions, black olives, and jalapeños.	
Pulled Pork Nachos <small>GF</small>	\$24
Loaded nachos with Memphis-style pulled pork, melted cheese, veggies, and honey BBQ drizzle.	
Bacon Cheeseburger Nachos <small>GF</small>	\$25
A playful twist on a classic – topped with ground beef, bacon, cheese, pickles, lettuce, and burger sauce.	
BBQ Chicken Nachos <small>GF</small>	\$24
Grilled chicken, melted cheese, peppers, red onions, and tomatoes with a honey BBQ finish.	

The Burrow

GASTRO PUB

HANDHELDs Served with house-cut fries. Upgrade to Truffle Fries \$4 | Caesar or Greek Salad \$2 | Beet & Goat Cheese Salad \$5

Classic Smash Burger	GFO	\$22
Two crispy-edged smash patties with American cheddar, onions, pickles, shredded lettuce and secret sauce on a brioche bun.		
Oaks Burger	GFO	\$24
A single patty layered with caramelized bacon jam, onions, lettuce, tomato, and burger sauce on a brioche bun.		
Chicken Cordon Bleu Sandwich	GFO / DFO	\$22
Crispy chicken breast layered with Black Forest ham, melted Swiss, lettuce, and dijonnaise on a brioche bun.		
Pulled Pork Sandwich	GFO / DFO	\$22
Slow-cooked Memphis-style pulled pork with honey BBQ, smoked cheddar, apple-fennel slaw, and crispy onions on brioche.		
Chopped Chicken Caesar Wrap	DFO	\$19
Seasoned chicken breast tossed with Caesar salad and wrapped in a warm flour tortilla.		

ENTRÉES

Pasta Feature		\$24
A new twist every day - from creamy classics to bold modern combinations, our chef's daily pasta is always worth discovering		
Halibut Fish & Chips	DF	\$27
Beer-battered Halibut served with house-cut fries, coleslaw, tartar sauce, and charred lemon.		
Halibut Fish & Chips	4oz	\$27
Halibut Fish & Chips	8oz	\$37
Chicken Souvlaki	GFO	\$25
Marinated grilled chicken skewers with rice pilaf, horiatiki salata, pita bread, and tzatziki.		
Steak Frites	GF	\$43
Grilled 8oz tenderloin served with house-cut fries, seasonal vegetables, and red wine demi-glace.		
Seared Salmon	GF	\$32
Pan-seared Atlantic salmon over warm roasted corn and potato succotash and pea puree		

THE BURROW GASTRO PUB EST. 2025

V - Vegetarian / VO - Vegetarian Option / VG - Vegan / GF - Gluten Free / GFO - Gluten Free Option
DF - Dairy Free / DFO - Dairy Free Option